



## HEATHCOTE ESTATE

### 2010 Heathcote Estate Shiraz – Single Vineyard

#### 2009 / 2010 Growing Season

Steady soaking winter rainfalls provided a return to ‘normal’ winter season and an excellent start to the growing season. Rainfalls increased water storages, helped provide soil profile moisture for the vines. Spring was warmer than normal with an unprecedented hot spell in November during flowering; thankfully the shiraz fruit set was not affected. Pleasingly, the spring season had reasonable rains and warm weather combining to allow good spring canopy growth. November’s rain fell between the end of flowering and fruit set. A modest December rainfall and very dry and hot January saw water storages fall significantly, whilst maintaining vine health leading up to the critical veraison period. Any excess crop load was thinned at pre-veraison and the vines’ remaining fruit went through veraison quickly. Early February rain was fantastic and relatively stable temperatures allowed for very good canopy cover that functioned well late in the ripening period, allowing the vines to ripen fruit to full maturity. Harvest commenced on the 23 February and finished on the 4 March. The vineyard was entirely hand picked with each parcel of fruit carefully selected.



<b>Variety</b>	100% Shiraz
<b>Region</b>	Heathcote Victoria (Drummonds Lane)
<b>Alcohol</b>	14.5%
<b>Titr. Acidity</b>	6.4gl
<b>pH</b>	3.51
<b>Clones</b>	BVRC12, BVRC30, ESA3021, PT23, SA1654, SA1127
<b>Blocks</b>	A (11%), B (40%), C (24%) F (25%)
<b>Barrel</b>	16 months, 100% French, 20% new
<b>Winemaker</b>	Tom Carson, Chris Forge
<b>Viticulturist</b>	Vin Harrop

#### Winemaking

Our 5 individual blocks and their various sections were handled separately in the winery and vintage 2010 created 19 unique batches of wine. The grapes were fermented in a combination of open and closed fermenters after gentle destemming, with some batches receiving whole bunches. The wines were then pressed and transferred immediately into barrels for malolactic fermentation. It was racked three times during maturation. The exceptional performance of the entire vineyard this vintage, allows the 2010 to be a true expression of the estate and the season. Bottled 9<sup>th</sup> August 2011.

#### Tasting note

Extremely heady bouquet and red, black and blue fruits, these blueberry notes are rarely seen in Heathcote reds. It is pristine and poised with floral notes, tar, gun flint and a depth and purity showcasing this brilliant vintage. The palate is seamless and plush, loaded with fruit texture and beautifully ripe tannins